~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancetta vinaigrette 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 marinated and roasted chicken thigh panzanella salad with preserved lemon, parsley and natural juices 5 braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 5 crispy hanger steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourride poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thyme~~

avec

~~"avec" focaccia with robiola cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon salad, sheep's milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini with crispy guanciale, pecorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancetta vinaigrette 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 marinated and roasted chicken thigh panzanella salad with preserved lemon, parsley and natural juices 5 braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 5 crispy hanger steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourride poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thyme "avec" focaccia with robiola cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon salad, sheep's milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini with crispy guanciale, pecorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with~~

executive chef **dylan patel**
chef de cuisine **rey quiñones**

~~small plates~~

house marinated **olives** with ciabatta **9**

cheese plate with seeded crackers,
peach preserves
and ellis family farms honey **18**

endive and apple salad
with parmesan yogurt, orange stuffed gordal olives,
roasted garlic and crushed pistachio **20**

maple glazed **delicata squash** with tahini yogurt,
fermented chile and almond-caper dukkah **20**

brussels sprout fattoush with pickled beets, citrus,
beet tahina, seeded cracker and sumac vinaigrette **20**

roasted **ocean trout** with grapes,
marcona almonds and pomegranate vinaigrette **28**

wild mexican **prawns** with rose petal shatta,
cherry tomatoes and hearth baked pita **26**

*__butcher steak__ with taleggio,
chestnut mushrooms, pearl onions
and sesame gremolata **28**

potato and salted cod **brandade**
with garlic crostini and chives **18**

chorizo-stuffed **medjool dates**
with bacon and piquillo pepper-tomato sauce **22**

chickpea **hummus** with tahini, sumac
and hearth baked pita **14**

chickpea hummus with sumac glazed **short rib**
and hearth baked pita **38**

additional hearth baked **pita** **2.5**
additional loaf of pqb **ciabatta** **2**

***these items are cooked to order**
consumption of raw or undercooked foods such as seafood
and shellfish may increase your risk of food borne illness.

please inform your server of any allergies or dietary restrictions you may
have as items on the menu contain ingredients that are not listed.

meals are better when shared!

join us for our **lamb roti feast**
a whole roasted lamb shoulder
with hearth baked pitas and seasonal mezze.
295 (serves 4 to 6 guests)

48 hours notice required

~~large plates~~

'deluxe' **focaccia** with taleggio cheese, ricotta,
truffle oil and fresh herbs **24**

brussels sprout pizza
with calabrian chile and pistachios **22**

coal roasted **cabbage** with roasted carrot tarator,
toasted cashews and vadouvan **32**

whole roasted **branzino** with crab butter potatoes,
zhoug and garlic aioli **56**

lebanese seven-spice **chicken**
with apples, pickled turnips, saffron orzo
and za'atar buttermilk **42**

slow roasted **pork shoulder** with paprika beans,
kohlrabi and garlic aioli **42**

half off all bottles of wine!
every Tuesday
*dine in only, excludes holidays and events

To help One Off Hospitality provide staff members with wellness benefits and health insurance, a 3.5% Hospitality Supplement has been added to your bill.
We believe everyone deserves affordable health care.

4 november 2026

~~dessert~~

burnt milk gelato **affogato**
with chocolate chip shortbread cookie **10**

honey plum cake
burnt honey and almond cream, roasted plums,
pistachio toffee crunch, bee pollen **12**

dark chocolate semifreddo
fudge brownie, mixed raspberry compote,
candied sunflower chocolate streusel **13**

nutter butter squares **3 ea**

spiced pear **sorbet** **6**

apple cobbler **gelato** **6**

hazelnut fudge brownie **gelato** **6**

café avec **10**
espresso + your choice of brandy or mirto

oaxacan old fashioned **17**
ilegal mezcal, ocho reposado, agave, cherry bitters

avec espresso martini **18**
ch vodka, espresso, grand marnier,
meletti coffee liqueur

~~coffee & tea~~

la colombe **espresso** **5**
cappuccino **6** • **latte** **6** • **americano** **5**
vanilla **latte** **6.5** • cardamom & rose **latte** **6.5**
avec **cold brew** **5**

tea by rare tea cellar **8**
emperor's mint meritage | emperor's chamomile - rose
berry meritage | pomegranate green
bourbon vanilla chai | crema earl grey

rare tea cellar **black citron** iced tea **4**
seasonal **lemonade** **7**
panna 1 liter **9**
pellegrino 1 liter **9**
ginger beer **6**
pepsi, pepsi zero, starry, ginger ale **5**